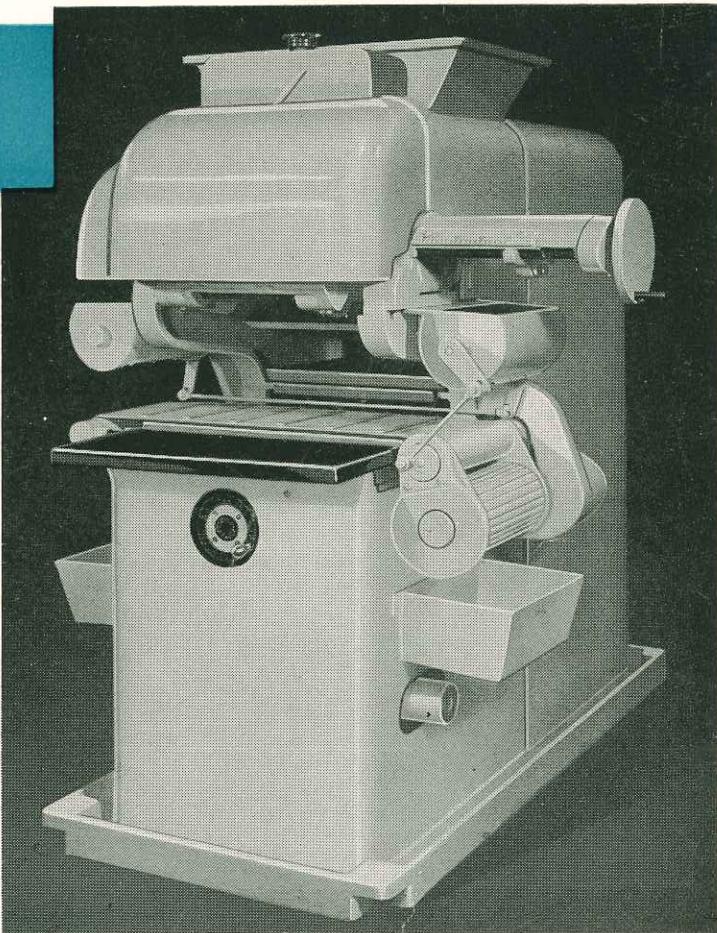




# THE NEW Dutchess Dividers

## THE NEW DUTCHESS FEATURES

- A stationary index
- Removable plungers
- Individual pocket adjustment
- Adjustable dough ram (piston)
- A solid cast base
- Safety release at dividing head and cut-off knife
- Machine totally enclosed for full operator protection



MODEL LD2 — 2 POCKET

PAPER NO. 1000  
OCT 18 1949  
DIVISION 20

Eliminate guesswork in scaling — the new Dutchess has an improved open face dividing head. Sanitary, easily cleaned, quickly adjusted.

## INSTRUCTIONS, CARE AND ADJUSTMENTS FOR DUTCHESS NO. LD-2 AND MD-4 AUTOMATIC DOUGH DIVIDERS

The new Dutchess Automatic Dough Dividers are equipped with the open face, oscillating type, cylinder or dividing head. This dividing head is easily and quickly accessible for cleaning. Adjustment of the individual cylinder plungers is very simple and insures extreme accuracy in scaling. By following these few instructions your new Dutchess will give many years of carefree and profitable service.

- 1** Do not operate machine without turning on oiling system.
- 2** If divider is idle between doughs, always flush with divider oil.
- 3** Thoroughly clean cylinder plungers and flush machine at the completion of each day's operation.
- 4** When machine is not in use, always have compression box knife and piston in forward position, i.e., toward cylinder.
- 5** Never operate machine unless index guard is in place. Failure to obey this instruction can cause serious damage.
- 6** Lubricate machine with a good grade of grease (Alemite or equal) at least once a week, more if necessary. Use a medium heavy oil where required.
- 7** When ordering replacement parts always specify model and serial numbers of machine.



DUTCHESS BAKERS' MACHINERY COMPANY INCORPORATED  
BEACON, NEW YORK

## TO ADJUST POCKETS FOR UNIFORM DIVIDING AND TO REMOVE CYLINDER PLUNGERS FOR CLEANING

**1**

Remove guards over cylinder.

**2**

Turn machine so cylinder or dividing head is in position shown in Fig. 1.

**3**

Remove bolt (A) and plate (B) Fig. 1, from rocking sleeve (C) and place sufficient shims (D) under plate (B) to correct weight in the pocket, the number of shims necessary depends largely on the character of the dough and cannot be accurately foretold; however, if the plate (B) is shimmed up  $\frac{1}{8}$ " it will cause the pocket to scale approximately one ounce heavier. When more than one pocket needs correcting, it is advisable to adjust one at a time, replacing each plate (B) before removing the next.

**4**

After placing shims in position, replace plate (B) and bolt it down firmly. Make certain that all plates (B) are replaced before starting machine.

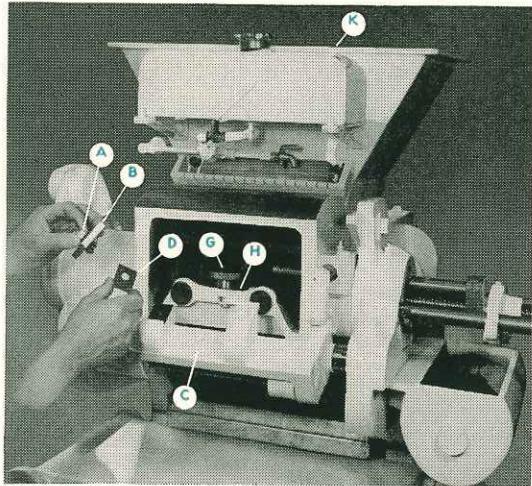


FIG. 1

**1**

Remove cylinder guard and index guard as shown in Fig. 2.

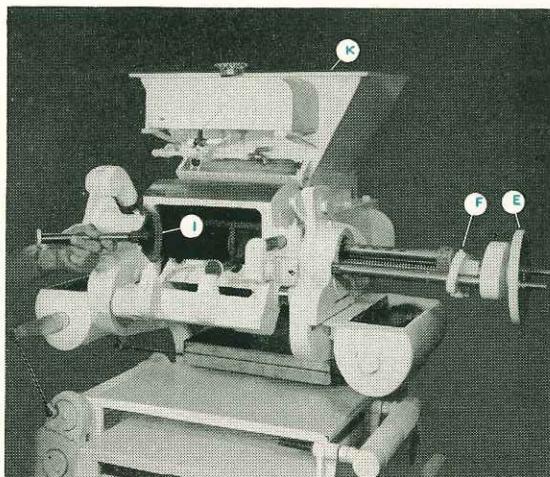


FIG. 2

**2**

Turn handwheel (E) so that index pointer (F) is as far to the right as possible.

**3**

Remove knurled hand nut (G) and bearing yoke (H) Fig. 1.

**4**

Remove plungers (I) as shown in Fig. 2 and clean. It is advisable to remove and clean one plunger at a time, replacing same before removing the next one.

**5**

Clean cylinder pockets.

After thoroughly cleaning plungers and pockets, replace plungers, replace bearing yoke (H) and knurled hand nut (G) making sure nut is tightened firmly.

**6**

Turn handwheel (E) so that index pointer (F) is as far to the left as possible and replace index guard.

**8**

CAUTION—Never operate machine unless index guard is in place.

Pour a pint of divider oil in Hopper (K) and let machine run for a few minutes, catching oil in pan provided.

**DUTCHESSE BAKERS' MACHINERY COMPANY INCORPORATED**  
**BEACON, NEW YORK**

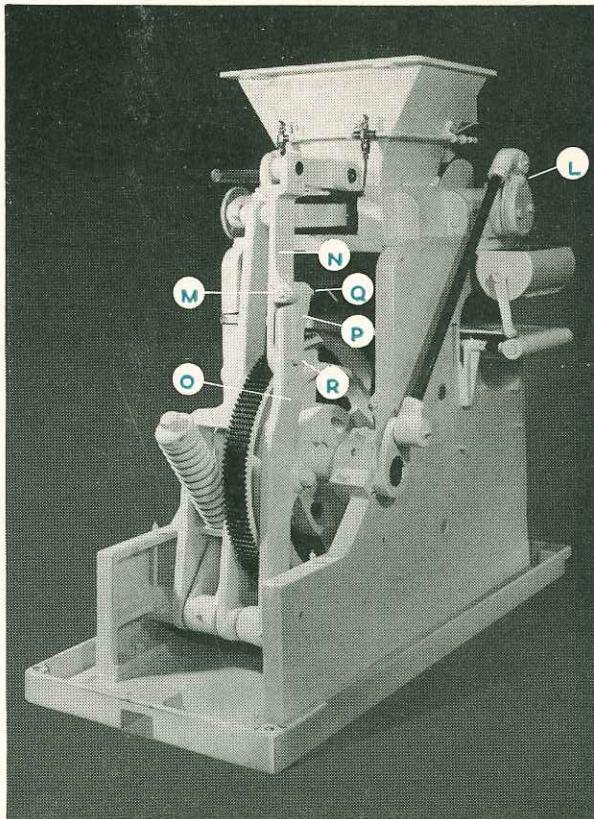


## SAFETY SHEAR POINTS

Dutchess Dividers are equipped with safety shear pins to prevent serious damage to machines due to accidents.

PAPER 80  
OCT 18 1949  
DIVISION 20

FIG. 3



L

Cylinder shear pin. If pin shears, remove the three (3) sheared pieces. Turn machine by hand until all holes are in line and insert new shear pin.

M

Knife and knife lever break bolt.

If bolt breaks, remove both pieces. Turn machine by hand until both sections of knife lever (N) and (O) are joined at point (P) and install new bolt. Make sure that nuts (Q) of break bolt and bolt (R) are firmly tightened.

A supply of both shear pins and bolts is furnished with each divider.

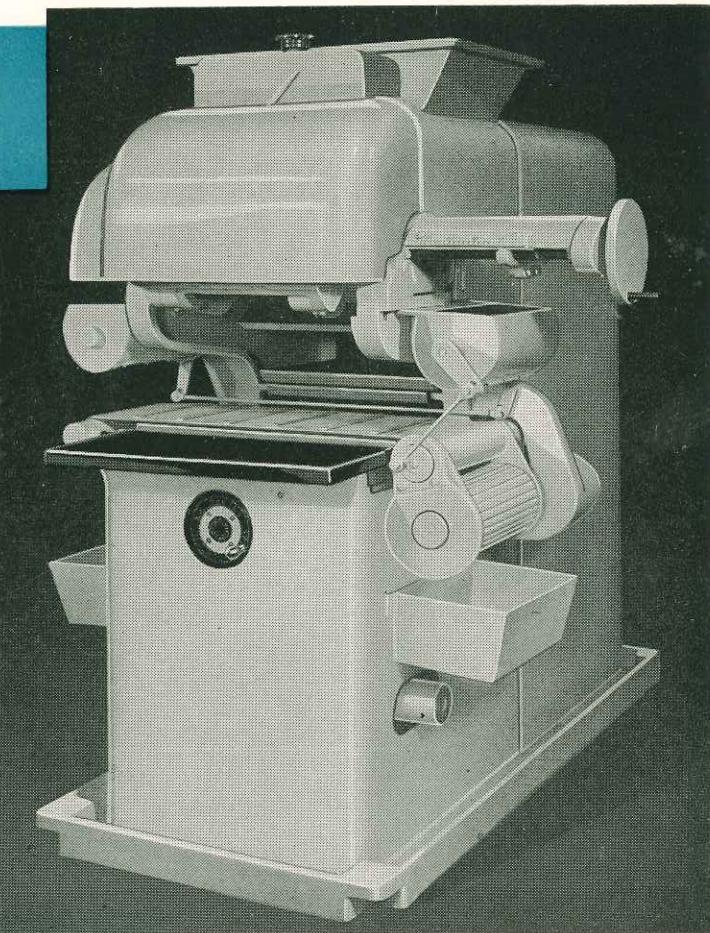




# THE NEW Dutchess Dividers

## THE NEW DUTCHESS FEATURES

- A stationary index
- Removable plungers
- Individual pocket adjustment
- Adjustable dough ram (piston)
- A solid cast base
- Safety release at dividing head and cut-off knife
- Machine totally enclosed for full operator protection



MODEL LD2 — 2 POCKET

PAPER NO. OCT 1<sup>st</sup> 1949 DIVISION 20

Eliminate guesswork in scaling — the new Dutchess has an improved open face dividing head. Sanitary, easily cleaned, quickly adjusted.

## INSTRUCTIONS, CARE AND ADJUSTMENTS FOR DUTCHESS NO. LD-2 AND MD-4 AUTOMATIC DOUGH DIVIDERS

The new Dutchess Automatic Dough Dividers are equipped with the open face, oscillating type, cylinder or dividing head. This dividing head is easily and quickly accessible for cleaning. Adjustment of the individual cylinder plungers is very simple and insures extreme accuracy in scaling. By following these few instructions your new Dutchess will give many years of carefree and profitable service.

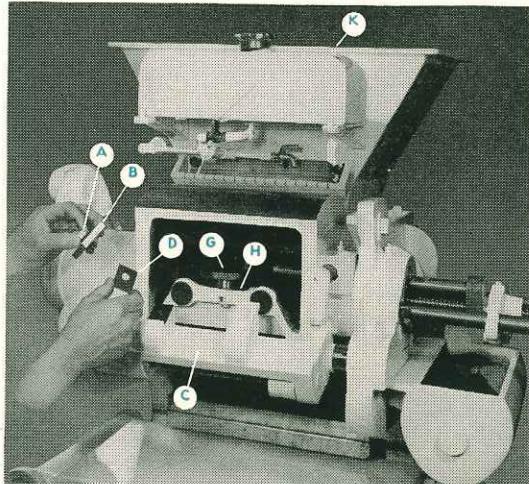
- 1** Do not operate machine without turning on oiling system.
- 2** If divider is idle between doughs, always flush with divider oil.
- 3** Thoroughly clean cylinder plungers and flush machine at the completion of each day's operation.
- 4** When machine is not in use, always have compression box knife and piston in forward position, i.e., toward cylinder.
- 5** Never operate machine unless index guard is in place. Failure to obey this instruction can cause serious damage.
- 6** Lubricate machine with a good grade of grease (Alemite or equal) at least once a week, more if necessary. Use a medium heavy oil where required.
- 7** When ordering replacement parts always specify model and serial numbers of machine.



DUTCHESS BAKERS' MACHINERY COMPANY INCORPORATED  
BEACON, NEW YORK

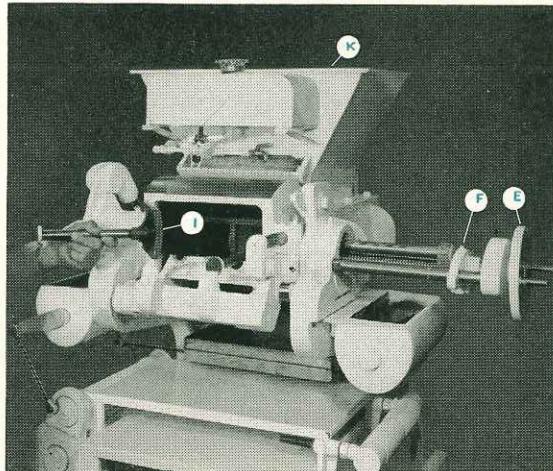
## TO ADJUST POCKETS FOR UNIFORM DIVIDING AND TO REMOVE CYLINDER PLUNGERS FOR CLEANING

- 1** Remove guards over cylinder.
- 2** Turn machine so cylinder or dividing head is in position shown in Fig. 1.
- 3** Remove bolt (A) and plate (B) Fig. 1, from rocking sleeve (C) and place sufficient shims (D) under plate (B) to correct weight in the pocket, the number of shims necessary depends largely on the character of the dough and cannot be accurately foretold; however, if the plate (B) is shimmed up  $\frac{1}{8}$ " it will cause the pocket to scale approximately one ounce heavier. When more than one pocket needs correcting, it is advisable to adjust one at a time, replacing each plate (B) before removing the next.
- 4** After placing shims in position, replace plate (B) and bolt it down firmly. Make certain that all plates (B) are replaced before starting machine.



**FIG. 1**

- 1** Remove cylinder guard and index guard as shown in Fig. 2.
- 2** Turn handwheel (E) so that index pointer (F) is as far to the right as possible.
- 3** Remove knurled hand nut (G) and bearing yoke (H) Fig. 1.
- 4** Remove plungers (I) as shown in Fig. 2 and clean. It is advisable to remove and clean one plunger at a time, replacing same before removing the next one.
- 5** Clean cylinder pockets.
- 6** After thoroughly cleaning plungers and pockets, replace plungers, replace bearing yoke (H) and knurled hand nut (G) making sure nut is tightened firmly.
- 7** Turn handwheel (E) so that index pointer (F) is as far to the left as possible and replace index guard.



**FIG. 2**

- 8** CAUTION—Never operate machine unless index guard is in place. Pour a pint of divider oil in Hopper (K) and let machine run for a few minutes, catching oil in pan provided.

**DUTCHES BAKERS' MACHINERY COMPANY INCORPORATED**  
**BEACON, NEW YORK**



## SAFETY SHEAR POINTS

Dutchess Dividers are equipped with safety shear pins to prevent serious damage to machines due to accidents.

PAPER NO. 1  
OCT 18 1949  
DIVISION 20

FIG. 3

L

Cylinder shear pin. If pin shears, remove the three (3) sheared pieces. Turn machine by hand until all holes are in line and insert new shear pin.

M

Knife and knife lever break bolt.

If bolt breaks, remove both pieces. Turn machine by hand until both sections of knife lever (N) and (O) are joined at point (P) and install new bolt. Make sure that nuts (Q) of break bolt and bolt (R) are firmly tightened.

A supply of both shear pins and bolts is furnished with each divider.

